

PETWOOD LUNCH MENU

OUR MENU IS SERVED MONDAY TO SATURDAY FROM 12.00PM TO 2.30PM

SMALL PLATES

SOUP OF THE DAY £5.20 (V) (VE)

Served with white or wholemeal
mini loaf
ⓐ *gluten, milk*

GLUTEN FREE OPTION AVAILABLE

SMOKED HADDOCK & SPRING
ONION FISHCAKE £6.80

Chive butter sauce
ⓐ *fish, milk*

PRAWN MOUSSE & COMPRESSED
WATERMELON £8.30

Cucumber puree, edible flowers
ⓐ *crustaceans, milk, lupins*

CHILLED CONFIT DUCK THAI
SPRING ROLLS £8.80

Cucumber, spring onion, hoisin sauce
ⓐ *soya, sesame*

HAM HOCK HASH, EGG
& GRAVY £7.85

Pulled ham hock, shallots,
diced potatoes, egg
ⓐ *egg*

CHICKPEA FRITTER £6.30 (V) (VE)

Leaf and coconut salad, coconut dressing
ⓐ *nuts sulphites*

SALADS

CHICKEN CAESAR SALAD £10.55

Cos lettuce, Caesar dressing, marinated
anchovies, croutons, parmesan,
sliced chicken
ⓐ *gluten, fish, eggs, milk*

CAESAR SALAD £8.00

Cos lettuce, Caesar dressing, marinated
anchovies, croutons, parmesan
ⓐ *gluten, fish, eggs, milk*

ROAST SQUASH SALAD £8.95 (V) (VE)

Roast butternut squash, broccoli, new
potatoes, quinoa, pomegranate dressing
ⓐ *sulphites*

SANDWICHES

All sandwiches served on white or brown
bloomer with coleslaw & crisps

GLUTEN FREE ROLL OR BREAD AVAILABLE

EGG MAYONNAISE £6.50 (V)

ⓐ *gluten, egg, milk*

HAM & TOMATO £6.50

ⓐ *gluten, milk*

SMOKED SALMON £8.50

ⓐ *gluten, milk, fish*

DESSERTS

LEMON DISCS £6.15

Lemongrass jelly, lemon butterscotch
sauce, pink grapefruit, lemon and
basil sorbet
ⓐ *gluten, milk, eggs*

BLACKCURRANT MOUSSE £6.15 (V)

Frozen blackcurrant mousse, juniper
meringue shards, blackcurrant
anise syrup
ⓐ *milk, eggs*

PINEAPPLE £6.15 (V) (VE)

Warm pineapple tart tatin,
coconut and lime zest sorbet
ⓐ *sulphites, gluten*

PANNA COTTA £6.15

Espresso panna cotta, passionfruit
coulis, espresso granita topping,
coffee sponge, tuille
ⓐ *milks, gluten, eggs*

CHOCOLATE TART £6.15

Chocolate fondant, crème fraîche sorbet,
hazelnut and pistachio crumb,
vanilla tuille
ⓐ *nuts, milk, gluten, eggs*

ICE CREAMS & SORBETS £6.15 (V)

A selection of ice creams and sorbets,
please ask for details of current flavours
ⓐ *milk, eggs*

CHEESEBOARD (V)

A selection of British cheeses,
crackers, celery, chutney
ⓐ *milk, gluten, celery, sulphites*

GLUTEN FREE OPTION AVAILABLE

CHOOSE FROM:

Lincolnshire Poacher, Cote Hill Blue,
Cornish Brie, Smoked Applewood

2 cheeses £6.15

3 cheeses £7.15

4 cheeses £8.25

TOASTED PANINI

Served with coleslaw & chips

BRIE, BACON &
CRANBERRY SAUCE £8.75

ⓐ *gluten, milk*

SAUSAGE & RED ONION £9.10

ⓐ *gluten, milk*

ROAST VEGETABLES & FETA
CHEESE £8.50 (V)

ⓐ *gluten, milk*

SIDE DISHES

KOFFMANN CHIPS £3.00

* ROASTED NEW POTATOES £3.00 ⓐ *milk*

* SEASONAL VEGETABLES £3.00 ⓐ *milk*

* VEGAN OPTION AVAILABLE



ALLERGEN INFORMATION



To help our customers with food
allergies, we have labelled each dish on
our menu with key allergens.

Customers are advised to let our staff
know prior to ordering if any food
may cause an allergic reaction.

If you would like to know the list of
ingredients in a dish from our menu,
please ask a member of our team
who will be happy to assist you.

VEGETARIAN (VE) VEGAN

*You may be aware there is a national
skills shortage across the hospitality
industry. Sadly we are affected by this
and are struggling to recruit the staff we
need to operate at our usual capacity.
We have therefore taken the difficult
decision to reduce our menus and service
times in order to maintain the level of
service that our guests expect of us and
which we wish to deliver.*

PETWOOD BEVERAGE MENU

NOVELTEA

We are proud to offer a brand new alcoholic tea, Noveltea to our Terrace Bar. Launched in 2017 by two German university friends, Noveltea featured on Dragon's Den securing a deal with Dagmar Woehrl. The company has since gone from strength to strength launching in Germany as well as the UK.

Enjoyed 'on the rocks', warmed or in a cocktail, Noveltea is perfect as a drink to savour on its own, or as part of one of our Petwood Afternoon Teas.

FLAVOURS (Price per 50ml measure)

Green Mint Tea with Rum £4.00

Oolong Tea with Whisky £4.00

Earl Grey Tea with Gin £4.00

And for the drivers!
0% London Dry Gin £4.00

BEERS

Carling £2.05 • £4.10

San Miguel £2.40 • £4.75

Guinness £2.45 • £4.85

Worthington's £2.00 • £3.95

Petwood Bomber/Gold £2.30 • £4.60

Batemans XB £2.25 • £4.50

Peroni £4.30

Peroni Gluten Free £4.60

Corona £4.20

CIDERS

Aspall's £2.15 • £4.25

Old Mout Cherries & Berries £4.95

Old Mout Kiwi & Lime £4.95

CHAMPAGNE & SPARKLING WINE

(125ml • Bottle)

Champagne Collett £10.00 • £53.50

Sacchetto, Favola Prosecco DOC,
Italy NV £6.50 • £29.75

RED WINES

(175ml • 250ml • Bottle)

Tierra Antica Merlot, Central Valley, Chile
£5.60 • £7.65 • £23.00

Opal Ridge Shiraz Cabernet, Australia
£5.50 • £7.50 • £22.00

El Camino Malbec, Mendoza, Argentina
£6.00 • £8.10 • £24.00

Il Pumo Primitivo, Italy
£6.50 • £9.00 • £26.00

Rioja Crianza, Spain
£7.10 • £9.60 • £29.00

WHITE WINES

(175ml • 250ml • Bottle)

Tierra Antica Sauvignon Blanc, Chile
£5.60 • £7.65 • £23.00

Novita Pinot Grigio, Sacchetto, Italy
£5.70 • £7.70 • £23.25

Opal Ridge Semillion Chardonnay, Australia
£5.50 • £7.50 • £22.00

Faultline Sauvignon Blanc, Marlborough,
New Zealand
£7.10 • £9.60 • £29.00

ROSÉ WINES

(175ml • 250ml • Bottle)

Novita Pinot Grigio IGT Blush, Veneto, Italy
£5.75 • £7.70 • £22.50

Sunset Point Zinfandel Rosé
£5.50 • £7.30 • £21.50

SPIRITS

(From £3.40 - £5.50 per 25ml measure)

Vodka - Smirnoff Vodka, Grey Goose

Gins - Gordons, Bombay Sapphire, Hendricks

Flavoured Gins - Pin Gin (selected flavours)

Whiskeys - Bells, Jamesons

Malt Whiskeys - Glenmorangie, Glenlivet,
Talisker, Glenfiddich, Dalwhinnie

Rum - Bacardi, Lamb's Navy, Morgan Spiced

Port - Cockburn's Ruby, Taylor's Vintage

Apertifs - Baileys (50ml), Pimm's (50ml), Amaretto, Tia Maria, Martini, Pernod, Cointreau, Drambuie, Southern Comfort, Noveltea (selected flavours)

SOFT DRINKS

Pepsi/Diet Pepsi/Lemonade £1.50 • £3.00

Appletiser £3.30

Hartridges (selected flavours) £3.20

Britvic Juices £2.25

Fevertree Tonics £2.60

Still Water/Sparkling Water £2.00

HOT DRINKS

Pot of tea with milk £2.50

Pot of herbal teas (selected flavours) £2.75

Cafetière coffee with milk £2.95

Cafetière coffee with cream £3.25

Cafetière coffee with a refill £3.95

Cappuccino £3.00

Latte £3.00

Espresso £2.50 • Double espresso £3.50

Hot chocolate £3.00

Flat white £3.00

Americano £3.00

Mocha £3.00

Liqueur Coffee £5.75

Please ask a member of staff
about our selection of liqueur coffees

GRATUITIES POLICY

The hotel is committed to the code of best practice on gratuities.

All cash and card gratuities go to the staff.

We do not add a service charge, believing that good service will be recognised entirely at our customers' discretion and without expectation.

Any gratuities collected are equally divided among all staff (and exclude the General Manager and Directors) according to hours worked each month. We believe that every role in the business contributes to your experience and therefore every member of staff should share in it equally.

The Company does not take any administrative deductions.

Our team thanks you for your kindness and generosity.